

## MONOGRAM BRAND ASPARAGUS

**"Always Tender"**



Have it on your table this Thanksgiving. This Asparagus is "always tender"—so tender and appetizing that it melts in your mouth.

Use it once and you will never be satisfied with any other brand.

May this Thanksgiving be a happy one for you. And don't forget to order that Monogram Brand Asparagus from your grocer.

**E. A. Saunders' Sons Co.**  
 Fourteenth Street, Richmond, Va.  
 PHONE MONROE 1380

**Don't Spoil Your Thanksgiving Dinner With a Bad Cigar**

SEE TO IT THAT THE CIGARS ARE THE BEST.

SERVE

## El Principe De Gales

KING OF HAVANA CIGARS.

**W. D. CRENSHAW, Inc.**  
 CIGARS, TOBACCO.  
 100 East Main Street, 30 North Eighth Street.

## Baker Bros.' Market

8 West Broad Street

**The Place to Buy Your Thanksgiving Meats**

Best Hams, smoked, corned or fresh, 18c  
 Fresh or Corned Picnics 15c  
 Smoked Picnics 14c  
 Best Pot Roast 12 1/2c  
 Boiled Ham 30c  
 Frankfurt and Garlic Sausage 14c

WE WILL HAVE A LOT OF FANCY DRESSED TURKEYS MONDAY AFTERNOON.

## Baker Bros.' Market

## THANKSGIVING SPECIALS

cans "Oro" Calif Peaches \$1.00  
 cans Calif. Asparagus Tips \$1.00  
 cans "Winston's Special" Coffee \$1.00  
 1-lb. can Main St. Market Coffee 30c

Best Hams, per lb. 22 1/2c  
 6 bars Octagon Soap for 25c  
 6 lbs. Starch for 25c  
 2 cans Virginia Roe for 25c  
 3-lb. bucket Winston's Pure Lard 45c

The Grocery Department is without doubt "PAR EXCELLENT."

The offerings in this department chime in with the Thanksgiving spirit of generous value given.

Dried and Evaporated Fruits have arrived—Choice Apricots, Peeled Peaches, New Prunes, Sun-Dried Apples and Peaches.

ALSO NEW CURRANTS, RAISINS, CRYSTALLIZED FRUITS.

## MAIN STREET MARKET

H. E. WINSTON, Proprietor.  
 2101 W. Main Street, Madison 9717.

## ROOF GARDEN

1846 1913

## Hotel Rueger Inc.

Ninth and Bank Streets, Richmond, Va.  
 European Plan for Ladies and Gentlemen.  
 100 Rooms with Bath.  
 WM. RUEGER, President.

## Absolutely Fireproof

## The Thanksgiving Banquet---

We are splendidly equipped to furnish service of a high order for Banquets, Luncheons, Wedding Breakfasts, Dinners and House Parties.

We are prepared to furnish Dining Rooms, Reception Rooms, Ball Rooms, etc., to accommodate up to 500.

Let us arrange that Thanksgiving Banquet.

FINE CANDIES, ICE CREAM, SUNDAES AND SODA WATER AT POPULAR PRICES.

AGENTS  
**Maillard's**  
 (New York)  
 High-Grade Confections

Exclusive Line of Favors and Novelties

Meet Your Friends Here

## GUVERNATOR'S

"The Caterer" 8th and Grace Streets



Honey, you ax tuh recipes. Well, wait now, lemme look. I oughter have a plenty uv dem things, ez Ise de cook. Norm, not a one, but listen, chile, what diffunce do it make, when all de bread and waffles en de biscuits en de cake, en Sally Lunn, en muffins dat I turns out hour by hour is all de best dey kin be, kase I uses DUNLOP FLOUR.

## Pumpkin, Apple and Mince Pies for Thanksgiving, 10c, 15c, 25c.

The Pumpkin Pies are made from real New England Pumpkins after a famous New England recipe, and New England is the home of the pumpkin pie. Bromm's are certainly delicious.

### Our Mince Pies

are made from our mincemeat, and you can rest assured there's none other "just as good."

### Our Apple Pies

are made of apples grown in the orchards of old Albemarle. If there are any better apples than the famous pippins we've never seen them.

Fruit Cakes are Ready in 2 to 6 pound sizes, 30c and 35c lb.

## L. BROMM BAKING CO.

516 E. Marshall St.  
 501 W. Broad St.

<b>Dressed Turkeys, 23c</b>	<b>Rib Roast, 15c</b>
Fancy Cranberries, qt. 10c, 12 1/2c Large stalk of celery, 3 for 25c Large Florida Oranges, doz. 25c and 35c Fancy Winesap Apples, peck 45c	Finest Grapefruits, 7c and 10c Malaga Grapes, lb. 12 1/2c and 15c Large Bananas, doz. 12 1/2c and 15c Fancy Lemons, dozen 20c
<b>Best Mixed Nuts, 15c</b>	<b>Finest Porterhouse Steak, 20c</b>
Large Imported Walnuts, 20c to 25c Large Jumbo Brazil Nuts 23c Soft Shell Almonds, lb. 23c Malaga Raisins, lb. 25c	Large Cocoanuts, 8c and 10c Chalmers Gelatine, 3 pkgs. for 25c Finest Mincemeat, 10c, 12 1/2c, 15c and 20c Imported Layer Figs, 15c and 20c
<b>Best Elgin Butter, 38c</b>	<b>Fancy Selected Eggs, Doz. 32c</b>
Tray Sausage, 10c, 12 1/2c and 17c Hamburg Steak and Beef Liver, 12 1/2c Chuck Steak, any quantity 12 1/2c Leg of Lamb, lb. 15c	Veal Chops and Lamb Chops, per lb. 20c Fresh Hams and St loin Steaks, 18c Pork Chops, per lb. 20c Round Steak, tender and sweet, 17c
<b>Plenty Rabbits and Dressed Fowls Always on Hand</b> <b>Pot Roast, 10c and 12 1/2c</b>	
Best Flour, per sack, 38c; per barrel \$5.50 Shaffer Hams, per pound 20c Best Lemon and Orange Peel and Imported Citron, per lb. 20c Finest Currants and Seeded Raisins, per lb. 12 1/2c Fancy Prunes, per lb. 8c, 10c, 12 1/2c and 15c Remember that We are the Money-Saving People.	

## The August Grocery Company

611-613 East Marshall Street.  
 Headquarters for Fancy Groceries and Fresh Meats.  
 Madison 1232. Madison 4506.

## Your Thanksgiving Dinner Calls for Delicious, Wholesome Bread and Butter



### SEAL OF MINNESOTA

Made from the finest bread-making wheat produced, is the best you can use. Every package guaranteed. Know the "Perfect Flour."

## Butter Butter

is as pure as can be. Churned daily in a sanitary sunlit creamery from the purest, richest cream produced, carefully pasteurized and handled under the most exacting conditions of cleanliness. Wrapped in sterilized parchment paper.



## W. S. McCoy

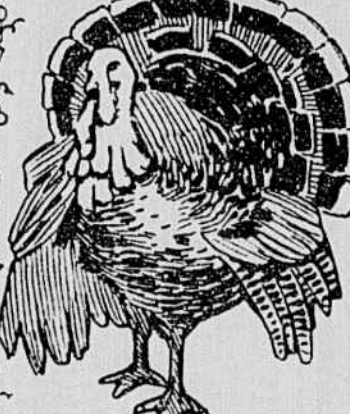
A Most Complete Line of Imported and Domestic Cigars Pipes and Tobaccos

### Exclusive Agts. for the Park & Tilford Candies

Received Fresh Twice a Week

## Pennants

For the Virginia-Carolina Game  
 8th and Broad Sts. Murphy's Annex



## RECIPES

**Creamed Fish.**  
 Boil and pick up, and one good-sized rock or trout. Put 4 table-spoons of flour into butter, size of an egg, chop fine one-half small onion, mince a little parsley. Heat one quart of milk, stir into it the flour and butter until it thickens, then pour in the fish, onion and parsley. Season with salt and pepper. Let it all cook until it thickens well. Put in baking dish, cover over with cracker-dust and bake one hour.

**Loyster Salad Dressing.**  
 Two table-spoons butter, one table-spoon mustard, two table-spoons vinegar, one table-spoon sugar, one table-spoon salt, four eggs, a dash of cayenne pepper. Place in an earthen bowl over a saucepan of hot water into which put the mustard; then add vinegar, so that no lumps will form; then sugar, butter, pepper and salt. Beat the yolk of eggs light and add to mixture. Add white last, stiffly beaten. Beat the whole well; set aside to cool. If too thick, add two or three spoonsful of cream or vinegar to thin it.

**Asparagus Salad.**  
 Take crisp, white lettuce, leaves and place in a dish or on separate plates. Slice fresh tomatoes, cut around and then halved, and garnish the lettuce-leaves. In the centre of this put one can asparagus, over which is poured French or mayonnaise dressing.

**Lemon Sponge Cake.**  
 Six eggs, beaten separately, one and one-half cups sugar, two and a quarter cups sifted flour; add sugar to yolks of eggs, then put in flour (which has been sifted three times) and juice of twelve lemons. Stir just enough to mix. Bake in layers. For filling, one egg, one cup sugar, juice of one lemon, grated rind of one-half lemon. Stir together and cook in double boiler; while cooking, add one table-spoonful of flour; dissolve in water. Cook until thick and spread between layers. Finish top of cake with pulverized sugar.

**Banana Short-Cake.**  
 Cream one cup of butter, add two eggs, yolks well beaten; one cup milk, one table-spoonful vanilla, two cups of flour, one heaping table-spoon baking powder, two eggs, whites beaten stiff, added last. Bake in four layers, place generously layers of thinly-sliced bananas; sprinkle with juice of lemon on and between layers and on top, and cover with powdered sugar. Serve with liquid sauce.

**Sugar Cookies.**  
 Two eggs, two cups granulated sugar, one cup of butter and lard, mixed, and one cup of sweet milk, one scant spoonful soda and one scant spoonful cream of tartar; mix into a soft dough with three cups of flour. Roll into thin sheets; cut in round or square cakes, and bake in a moderately hot oven. Flavor to suit the taste.

**English Plum Pudding.**  
 One pound of raisins, one pound of currants, one pound citron, one pound of bread-crumbs, one-half pint of flour, six eggs, one-half pint of milk, one cup of sugar, one teaspoon of ginger, one teaspoon of cinnamon, nutmeg to taste, one-half pint of wine, three-quarter pound of suet. Boil four hours.

**Rice Pudding.**  
 Half pint wine, butter, two eggs, sugar, spices and water to taste; thicken with corn-starch.

**Vesuvius Pudding.**  
 Half box of gelatine, one-half pint cold water, two-third cup sugar, one table-spoon of brandy, one pint of milk, yolk of five eggs, whites of five eggs one-quarter pound macaroons, three table-spoons of almonds, two table-spoons of vanilla, two-third cup raisins. Soak gelatine in cold water a few moments, let milk come to a boil and stir in sugar and yolk of eggs. Cook a moment and dissolve gelatine in it, then add raisins, stoned and chopped fine; almonds, pounded fine in a cloth; macaroons, broken, vanilla and white of eggs beaten stiff. Stir until it begins to thicken, then place in mold on ice and serve with whipped cream. Coconut may be used instead of the macaroons, if liked. This pudding is better if made the day before using.

